

WHAT IS CLAIMED IS:

1. A method for producing an alcoholic beverage with dessert food flavoring, the method comprising:

combining approximately one part apple cider with two parts apple juice;
adding approximately one third part sugar;
adding a predetermined amount of cinnamon;
simmering the combined apple cider, apple juice, sugar and cinnamon for up to three hours;
cooling the combined apple cider, apple juice, sugar and cinnamon until a temperature of under boiling temperature is reached; and
after cooling, adding up to one-half part grain alcohol.

2. The method of Claim 1 further comprising:
after adding the grain alcohol, bottling the alcoholic beverage with a predetermined amount of cinnamon sticks.

3. The method of Claim 1 further comprising:
pouring the alcoholic beverage over ice cream.

4. The method of Claim 1 wherein:
if the sugar is dry sugar cane-type sugar, the one third part is approximately three cups; and
each part of the apple cider, apple juice and grain alcohol is approximately one-half gallon.

5. The method of Claim 1 wherein the apple cider is a clarified-type apple cider.

6. An alcoholic beverage with dessert food flavoring, the alcoholic beverage comprising a composition of matter formed by performing the steps of:
combining approximately one part apple cider with two parts apple juice;
adding approximately one third part sugar;
adding a predetermined amount of cinnamon;
simmering the combined apple cider, apple juice, sugar and cinnamon for up to three hours;

cooling the combined apple cider, apple juice, sugar and cinnamon until a temperature of under approximately a boiling temperature is reached; and after cooling, adding up to one-half part grain alcohol.

7. The alcoholic beverage of Claim 6 wherein the composition of matter is produced by performing the further step of, after adding the grain alcohol, bottling the alcoholic beverage with a predetermined amount of cinnamon sticks.

8. The alcoholic beverage of Claim 6 wherein the composition of matter is produced by performing the further step of pouring the alcoholic beverage over ice cream.

9. The alcoholic beverage of Claim 6 wherein:
if the sugar is dry sugar cane-type sugar, the one third part is approximately three cups; and
each part of the apple cider, apple juice and grain alcohol is approximately one-half gallon.

10. The alcoholic beverage of Claim 6 wherein the apple cider is a clarified-type apple cider.

11. A manufactured alcoholic substance with dessert food flavoring, the alcoholic substance comprising:
a sweetened apple cider and juice combination component;
a cinnamon component; and
a grain alcohol component, wherein the sweetened apple cider and juice combination component, the cinnamon component and the grain alcohol component are combined after the cinnamon component is processed to add flavor to the sweetened apple cider and juice component, the grain alcohol component being no more than one sixth of the total liquids in the combination, the combination independent of vodka to provide a reduced after-imbibing effect.

12. The alcoholic substance of Claim 11 wherein the sweetened apple cider and juice combination is approximately one part apple cider with two parts apple juice and the grain alcohol component is up to one-half part grain alcohol.

13. The alcoholic substance of Claim 11 wherein the combination further includes a gum-based thickening agent enabling the alcoholic substance to be used as a confection topping.